# Users Guide & Installation Handbook

Belling BI 70 / 90 FP

belling®
think of everything

# Belling Customer Care

Thank you for choosing this British built appliance from Belling.
We hope you enjoy many years of trouble free cooking with this oven. Should you need to contact us however, please call the number below and our Customer Care Centre staff will be pleased to help in any way they can.

## 0844 81 53 746

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

When calling please have to hand you appliances model an serial numbers. These numbers help us to quickly identify your product and enable out Customer Care team to provide you with the most up to date advice and support.

Alternatively spares and service call outs can be requested via our website:
**www.belling.co.uk**

Outside the UK and Northern Ireland, refer to your local supplier.

**IMPORTANT NOTICE**

Please note the cooling fan fitted to this appliance is an integral part of its safety and functionality.
When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc)
Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency. (Particularly Built In appliances) See clearance dimensions in the installation section of the booklet.
During use the Appliance must never be disconnected from the Mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently.
The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

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*Please keep this handbook for future reference, or for anyone else who may use the appliance.*

# Introduction

We hope that the following information will help you to familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

Please read the instructions in this handbook before using or installing this appliance.

### Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

**Before using the appliance** for the first time, remove any protective polythene film and wash the oven shelves and furniture in hot soapy water to remove their protective covering of oil. Even so, when you first switch on the oven or grill you may notice a smell and some smoke.

### Electrical connection

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

Disconnection of electric appliances should always be carried out by a competent person.

***Warning:*** This appliance must be earthed.

*In the event of a power cut:*

Switch off the electricity supply to the appliance at the socket. When the power returns, see the Programmer / Clock section to 'Set the time of day'.

### Condensation

When hot and cold air meet, condensation forms. The outer door is air cooled and the inner door gets hot, so some condensation might form; this is normal and will disappear within 10 - 15 minutes.

### Cooling fan

The cooling fan helps to keep the exterior cool during normal use. When an element is operated, you should hear the cooling fan switch on automatically and be able to feel air evacuating from the appliance vents just below the fascia.

The cooling fan will continue to operate for approximately 10 minutes after turning off the elements. This is normal.

If there is no such indication that the fan is operating, the appliance will require servicing. DO NOT USE THE APPLIANCE UNTIL IT HAS BEEN SERVICED. Switch the appliance off at the mains and contact Customer Support.

### Glass door panels

To meet the relevant standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS 3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

### To replace an oven light bulb

Wait until the oven is cool, then remove the shelves.

The oven light is at the rear of the oven cavity.

**Main Oven Only:** Remove the loose oven back - unscrew the 4 securing screws (one at each corner).

Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover and replace oven back.

Please note that the oven light bulbs are not covered by guarantee. Replacement bulbs can be bought from any hardware store.

### Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001.

### Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

***Caution:*** Packaging materials can pose a risk of suffocation - keep away from children.

# Be Safe - Not Sorry

**When you are cooking, keep children away from the vicinity of the appliance.**

- This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.
- Remove all packaging from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- Switch off the electricity supply before cleaning the appliance.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- When opening the appliance doors, take care to avoid skin contact with any steam which may escape from the cooking.
- Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard. The high reflectivity can also damage the element.
- Do not use the oven with the door inner glass panel removed.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard and prevents heat circulation.
- Never use the appliance for heating a room.
- All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.
- Switch off the electricity supply before changing the oven light bulb, to avoid the risk of electric shock.
- ***Warning:*** This appliance must be earthed.

**When you have finished cooking check that all controls are in the off position.**

# Using the Grill

***Caution:*** **Accessible parts may be hot when the grill is used, young children should be kept away.**

## To switch on the grill

Open the top oven / grill door.

Turn the top oven control knob clockwise, to the desired function, single or dual grill. Then turn the grill knob to select a heat setting, between 1 and 8.

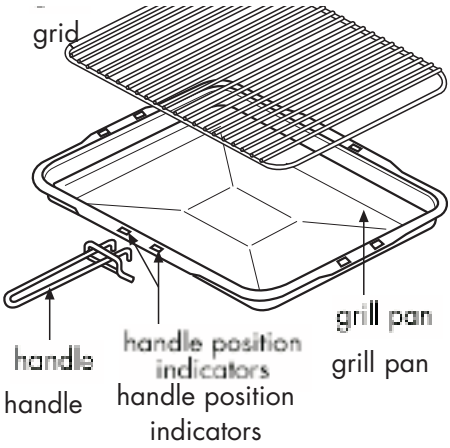
The single grill settings only use the inner element of the grill.

***Important:*** the door must be kept open when the grill is used - do not use the grill with grill door closed.

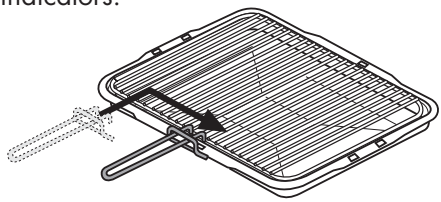
*To switch off*, return the control knob to the "off" position.

*Note:* The grill cannot be controlled by the programmer.

**Detachable grill pan handle**




Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle is designed for removing/inserting the grill pan under the grill while grilling.

The handle should be removed from the pan during grilling, to prevent the handle becoming too hot.

If cleaning the grill pan when it is hot, use oven gloves to move it. *Do not* use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

# Using the Grill

## Using the grill

The temperature of the grill is variable, and can be adjusted by turning the grill control to the required setting.

Grilling can also be adjusted by selecting a higher or lower shelf position, or by adjusting the trivet position, as detailed below;

- For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position.
- For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.
- The grill trivet inside the grill pan can be inverted to give a high or low position, or it may be removed altogether for items such as fish, which can be grilled on the grill pan base.
- Alternatively, foods can be grilled in a suitably heatproof dish.
- For toasting, use the highest trivet position.
- The lower trivet position is useful for grilling all types of meat or fish.
- With trivet removed the food can be placed directly on the base of the grill pan - eg; when cooking whole fish, or browning dishes such as cauliflower cheese.

Push the grill pan to the back of the shelf, to position it under the centre of the grill.

Never allow fat to build up in the grill pan, as this creates a fire hazard.

For best results, preheat the grill for 3 - 5 minutes before use.

**When you have finished grilling, check that both of the control knobs are returned to the "off" position.**

## Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard, and the high reflectivity can damage the grill element.

# Using the Top Oven

***Caution:*** **Accessible parts may be hot when the oven is used, young children should be kept away.**

The top oven is a conventional electric oven.

## To switch on the top oven

Turn the top oven control knob clockwise to the desired temperature.

*Note:* The red thermostat indicator will come on until the selected temperature is reached and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

*To switch off,* return the control to the "●" off position.

## Top oven light

The top oven light will come on when the top oven is switched on.

## Preheating

We recommend preheating the oven for frozen or chilled food and also for soufflés, batter mixtures and yeast mixtures.

Preheat the oven until the indicator light switches off for the first time, this will take up to 20 minutes depending of the temperature selected.

## Notes

- ***Caution:*** The top element gets extremely hot when in use, so take extra care to avoid touching it.
- ***Important:*** Never put items directly on the base of the oven or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

## Top heat only

Turn the top oven selector past the oven temperature markings to the top heat symbol. This setting can be used to brown the top of dishes such as cauliflower cheese or baked alaska.

# Using the Top Oven

***Important:***

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s).

When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

## Top oven baking guide

### Cooking times

The cooking times given in the following guide are based on a preheated oven, if you don't preheat the oven the cooking times may need to be extended.

### Cooking temperatures

Because the top oven is more compact it may be necessary to reduce the cooking temperatures specified in recipes by up to 20˚C. Use the following guide as a reference for determining temperatures to use.

| Item | Temperature at ˚C | Shelf Position | Approximate Cooking Time |
|---|---|---|---|
| Small cakes | 180 | low-middle | 15 - 20 mins |
| Victoria sandwich (2 x 180mm / 7") | 160 (side by side) | low-middle | 20 - 25 mins |
| Swiss roll | 200 | low-middle | 8 - 12 mins |
| Semi rich fruit cake (180mm / 7" deep tin) | 140 | low | 2½ - 3 hours |
| Scones | 215 | middle | 10 - 15 mins |
| Meringues | 90 - 100 | low | 2 - 3 hours |
| Shortcrust pastry | 200 - 210 | low-middle | Depends on size & type of cooking dish & also the filling |
| Puff / flaky pastry | 200 - 210 | low-middle | |
| Choux pastry | 200 - 210 | low-middle | |
| Biscuits | 160 - 200 | middle | 10 - 20 mins |
| Sponge pudding | 150 | low-middle | 30 - 45 mins |
| Milk pudding | 140 | low | 2 - 2½ hours |

# Using the Main Oven

***Caution:*** **Accessible parts may be hot when the oven is used, young children should be kept away.**

The main oven is a fanned electric oven.

## To switch on the oven

Turn the main oven control knob clockwise to the selected temperature.

*Note:* The red thermostat indicator will come on until the selected temperature is reached and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

*To switch off,* return the control to the "●" off position.

## Preheating

The oven must be preheated when cooking frozen and chilled food, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges, otherwise preheating is not necessary, as a fan oven warms up quickly.

Preheat the oven until the indicator neon switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected.

## To help the air to circulate freely

- Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf leave a gap of at least 25mm between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- Do not place items on the oven base as this will prevent air from circulating freely.
- Do not line the shelves with foil, or non stick liners.

## Notes

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

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## Cooking with a fan oven

If you are used to cooking with a conventional oven, you will find a number of difference to cooking with a fan oven, which will require a different approach:

There are no zones of heat in a fan oven, the convection fan at the back of the oven ensures an even temperature throughout the oven; this makes it ideal for batch baking - eg; when planning a party or stocking the freezer, as all item will be cooked within the same length of time.

Cooking times will generally be shorter - by between 5 - 10 minutes per hour - than those times given in recipe books for conventional cooking.

We recommend preheating the oven for frozen of chilled food, and also for soufflés, batter mixtures and yeast mixtures. Preheat the oven until the indicator light switches off for the first time, this will take between 5 to 15 minutes depending on the temperature selected.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish, at the same time as mild foods - eg; milk puddings.

Foods are cooked at a lower temperature (between 10˚C and 20˚C lower) than a conventional oven, so conventional recipe temperatures may have to be reduced.

## Defrosting and cooling

To **defrost** frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

To **cool** foods after cooking, prior to refrigerating or freezing, turn the oven control to the defrost position, and open the door.

### Be safe

*Do not* defrost stuffed poultry using this method. *Do not* defrost larger joints of meat and poultry over 2kg / 4lb using this method.

*Never* place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry and fish can be accelerated using this method, but make sure they are completely thawed before cooking thoroughly.

Place meat and poultry on a trivet in a meat tin.

### Defrosting times

Small or thin pieces of frozen fish or meat - eg; fish fillets, prawns and mince, will take approximately 1 - 2 hours.

Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg / 3lb oven ready chicken will take approximately 5 hours - remove the giblets as soon as possible.

# Using the Main Oven

## Main oven baking guide

The cooking times given below are only approximate, because the size and type of cooking dish will influence cooking times, as will personal preference.

The times given in the following guide are based on a preheated oven. If the oven is not preheated you may need to extend the cooking time.

Because a fan oven has an even temperature throughout the oven, no shelf positions have been given, and there is no need to interchange dishes onto different shelves part way through cooking as with a conventional oven.

| Item | Temperature °C | Approximate cooking time |
|---|---|---|
| Small cakes | 170 - 180 | 20 - 25 mins |
| Whisked sponge | 170 | 15 - 20 mins |
| Swiss roll | 190 | 8 - 12 mins |
| Victoria sandwich (2 x 205mm / 8") shallow tins | 170 | 25 - 35 mins |
| Semi rich fruit cake (230mm / 9" deep tin) | 140 | 2½ - 3½ hours |
| Scones | 210 - 220 | 10 - 15 mins |
| Meringues | 90 - 100 | 2 - 3 hours |
| Shortcrust pastry | 200 | Depending on size & type of cooking dish, and also the filling. |
| Puff / flaky pastry | 210 | |
| Choux pastry | 200 | |
| Biscuits | 160 - 200 | 10 - 20 mins |
| Bread - 500g (1lb) loaf | 210 | 20 - 30 mins |
| Sponge pudding | 150 | 45 mins - 1 hour |
| Milk pudding | 150 | 1½ - 1¾ hours |

## Oven furniture

### Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

### Oven shelves

The oven shelf must be positioned towards the rear of the oven, with the upstand facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

### Aluminium foil

Use foil only to cover food or cooking dishes. Do not use foil to cover the shelves or oven base, as this creates a fire hazard.

### Slow cooking ( S )

Make sure that frozen foods are thoroughly THAWED before cooking.

**Do not** slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to the S (slow cook setting) for the remainder of the cooking time.

Slow cooking times will be about 3 times as long as conventional cooking times.

Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.

Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid

## Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary, therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with; you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

## Roast turkey

Roasting turkey perfectly involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Turkey should be roasted at 170 - 190˚C for 20 minutes per 1lb, plus 20 minutes - unless packaging advises otherwise.
- The turkey can be open roasted - breast side down - for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

## Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

***Notes:***

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.
- Always make sure the oven is cool before cleaning is attempted.

| **Cook in oven at:**<br>**180˚C - Main Oven** (Fanned)<br>**200˚C - Top Oven** (Conventional) | | **Approximate Cooking Time**<br>(preheated oven) |
|---|---|---|
| **Beef** | Rare<br>Medium<br>Well done | 20 minutes per 450g (1lb), plus 20 minutes<br>25 minutes per 450g (1lb), plus 20 minutes<br>30 minutes per 450g (1lb), plus 30 minutes |
| **Lamb** | Medium<br>Well done | 25 minutes per 450g (1lb), plus 25 minutes<br>30 minutes per 450g (1lb), plus 30 minutes |
| **Pork** | | 35 minutes per 450g (1lb), plus 35 minutes |
| **Poultry** | | 20 minutes per 450g (1lb), plus 20 minutes |

**Automatic cooking in the main oven**

The main oven only is controlled by the programmer (see 'Programmer/ Clock' section) and allows complete meals, or individual dishes to be cooked while you are out of the house, to be ready for when you return. The '*Ready Time*' should be set as close as possible to, or just after your anticipated return so food is not left standing in a warm oven.

***Do***

- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator), before placing them in the oven, and avoid using rolled joints of meat which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, prevent the transfer of odours, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

***Do not***

- Warm food should never be placed in the oven if there is a delay period. Stews prepared by frying the meat and vegetables first should be cooked as soon as possible, or refrigerated prior to placing in the oven.
- Some dishes are not suitable for cooking on automatic - eg; dishes containing left over cooked meat or poultry, eggs, cooked rice or seafood.
- Do not put food items (intended for automatic cooking) into a warm oven. Allow the oven to cool before setting for automatic cooking.
- Do not over-fill dishes containing liquids as they might boil over.
- Never leave food in the oven to cool slowly after cooking; serve immediately or refrigerated.
- Never use the automatic facility to reheat 'cook chill' foods as they should go straight from the refrigerator into a preheated oven.

***Important:*** Food is more susceptible to the growth of food poisoning organisms in warm conditions. If the weather is hot, either take care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

**Hints for automatic cooking in the main oven**

- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes should be parboiled or brushed with oil to prevent discolouration during the delay period.
- Meat can be brushed with oil to prevent it drying.
- Lemon juice can be added to certain fruits and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

# Programmer / Clock

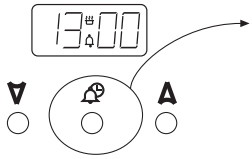
*Automatic cooking is only available in the main oven.*

**The programmer buttons**

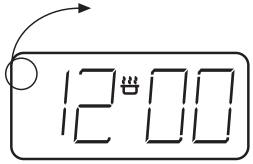
∇ down - reduce

Δ up - increase

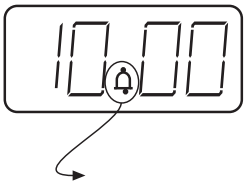
The 'function' button in the centre is used for setting the minute minder and setting up the automatic cooking. See below for details.



**Symbols on the LED display.**

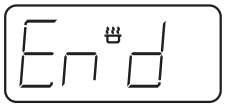


This 'A' symbol appears when either a semi, or fully automatic program is selected. This symbol will flash while a program is being set. Once a program is set the symbol will light up, and remain lit until the alarm sounds, or the program is cancelled



This Bell symbol appears when the Minute Minder function has been selected. While the Minute Minder is being set, the Bell symbol flashes. Once the length of time is set, the Bell symbol remains lit until the time runs down, or the function is cancelled.

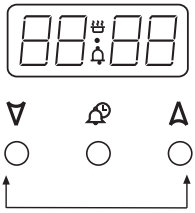
This message and 'A' symbol appear when you are asked to set the length of time you require the oven to cook automatically for. Using the Up and Down buttons adjusts this accordingly.



This message and 'A' symbol appear when you are asked to enter in an end time, or when you would like the oven to switch itself off.

# Programmer / Clock

### To set the time of day



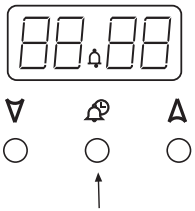
◆ Press the Up and Down buttons together for a few seconds, and release.
◆ The '●' in between the numbers on the LED Display will begin to flash.
◆ While the '●' is flashing it is possible to adjust the time using the Up and Down buttons. Once the time has been set, allow approximately 30 seconds before using any of the other timer functions. This ensures that the time will remain correct.

### To select an alarm tone

There are three tones to chose from.

◆ Press and hold the *down* button to listen to the first tone.
◆ Release the *down* button and press it again to listen to the second tone etc.
◆ Releasing the *down* button after the tone has sounded will automatically select that tone

### Setting the minute minder



◆ To set the Minute Minder, press the Function button once. The bell symbol will appear and start flashing. The flashing only lasts for 5 seconds so the time must be set within this time frame.
◆ Use the Up and Down button to set the length of time required. Once this has been done, the Minute Minder is set.
◆ When the desired length of time has counted down the alarm will sound.
◆ To cancel the tone, press any of the buttons.
◆ To cancel the Minute Minder at any time, press the function button and then press the Up and Down buttons together.

**Semi-automatic cooking**

There are two types of semi automatic cooking available on this appliance.

The oven must be switched on, and in use to use either of these functions successfully.

The Duration method allows you to set the oven for a specific length of time. If a dish needed 2 hours to cook, then it would be possible for you to set the oven to turn off 2 hours later. This allows you to be sure that your food will be cooked for a set length of time and no longer.

The End Time method allows you to enter a specific time when you would like the oven to switch off. If you wish to leave the oven unattended, then it offers peace of mind that the oven will have turned itself off at the set time.

To cancel the semi automatic programs, press both the Plus and Minus buttons together. This can be done at any time during the cooking process. Then if necessary, re program.

For the instructions on how to use both of these functions, please see the following page.

**Fully automatic cooking**

This function incorporates both a duration and an end time and is meant to be used when you wish to delay the start time.

We recommend that the first few times this function is used you are in the house, this will familiarise you with your oven and prevents food from being over cooked or under cooked.

Care must be taken when selecting foods for this function, it is not recommended for certain food items which may spoil, or are sensitive to being left.

It is also advisable to set the end time to be as close to your return as possible to prevent food being left standing.

**Semi-automatic cooking**

### The Duration method

◆ Press the Function button twice,**(1)** which will skip past the Minute Minder.

◆ The LED display will flash the word 'dur', **(2)** and the 'A' will flash on the left hand side of the display.

◆ Use the Up and Down buttons to set the length of time you want to cook for.**(3)** This must be done within 5 seconds or the time of day will show again.

Once this is done the oven will automatically switch off once the time has elapsed, and the alarm will sound.
To switch off the alarm, press any button. To view any remaining time press the function button twice

### The End Time method

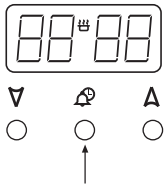
◆ Press the Function button three times, which will skip past the Minute Minder and the Duration programmer. **(4)**

◆ The LED display will flash the word 'End' and the 'A' will flash on the left hand side of the display. **(5)**

◆ Use the Up and Down buttons to select the time the oven is required to turn off. **(6)**

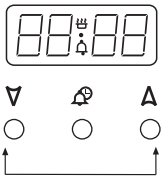
Once this is done the oven will turn itself off at the time you have selected. To switch off the alarm, press any button.

**1.** The Duration method

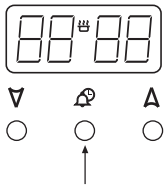


**2.**

**3.**

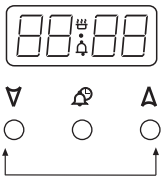


**4.** The End Time method



**5.**

**6.**



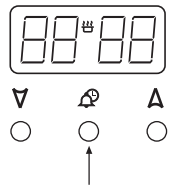
**Fully automatic cooking** (example)

This programming method is best suited for when a delayed start time is required. Unlike the semi automatic methods this requires both the duration and the end time to be entered. The timer will work out the start time and begin cooking.

◆ Press the function button twice to select the length of time your food will need. **(7)**
◆ The 'A' on the left hand side will flash and the 'dur' message will flash up. **(8)**
◆ Using the Up and Down buttons set the time you require within 5 seconds of the 'dur' message. **(9)**
◆ Press the function button three times until the 'A' flashes again and the 'End' messages appears. **(10) & (11)**
◆ Using the Up and Down buttons, set the time you would like the oven to switch off. **(12)**
◆ Set the temperature of the oven and place the food inside.
While the automatic function is running, the 'A' will appear statically on the display, with the time.
Try to keep the end time as close to when you expect to return, this will prevent cooked food from being left standing in a warm oven.
The timer will calculate the appropriate start time.

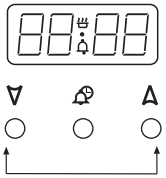
To switch off the alarm, press any buttom

**7**

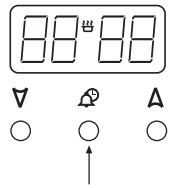


**8**

**9**

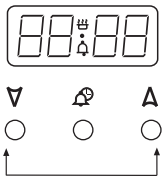


**10**



**11**

**12**



# Automatic cooking - hints

**Automatic cooking**

These notes below are to help you with using the automatic cooking facility. Please make sure that you read them carefully before you start using the automatic functions.

**Do**

- Familiarise yourself with the use of the programmer.
- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours, especially when the weather is hot.
- Make sure that meat, poultry and uncooked food are thoroughly thawed before placing them in the oven.
- Cover dishes with lids or foil, as they may be left standing in the oven for some time before cooking.

**Do not**

- Never place warm food in the oven for delayed cooking - eg; stews prepared by frying meat first must be thoroughly cooled before placing in the oven.
- Do not cook dishes containing left over cooked meat or poultry, or pastry dishes with wet fillings, as they are not suitable for automatic cooking.
- Do not put food items intended for delayed cooking into a warm oven - allow the oven to cool before setting for delayed cooking.
- Do not over-fill dishes containing liquids, as they might boil over.
- Never leave food in the oven to cool slowly after cooking, serve immediately or refrigerate.

# Cleaning

***Caution:*** **Any cleaning agent used incorrectly may damage the appliance.**

**Always let the appliance cool before cleaning.**

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

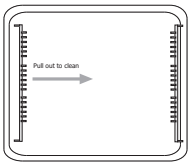
## Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS, GRILL PAN TRIVET

*Do not* use abrasive or polishes. Use a moist soap pad.

Shelf runners can be removed for cleaning. Grasp the runners, and slide out of the hanging holes as shown.

*Note:* These items may also be cleaned in a dishwasher.




## Easy Clean Enamel surfaces

OVEN CAVITIES & GRILL PAN

If you do a lot of open roasting, or roast at temperatures above 180˚C, we recommend regular cleaning to help prevent a build up of fats. Use of a trivet in a roasting tin when roasting will help reduce fat splashing.

***Caution:*** Most types of cleaning agent will damage these surfaces.

Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in hot soapy water - if larger splashes of fat do not readily disappear, scrub the area with a nylon brush or nylon pan scourer and hot soapy water. Rinse well and heat the oven to dry the surfaces.

# Cleaning

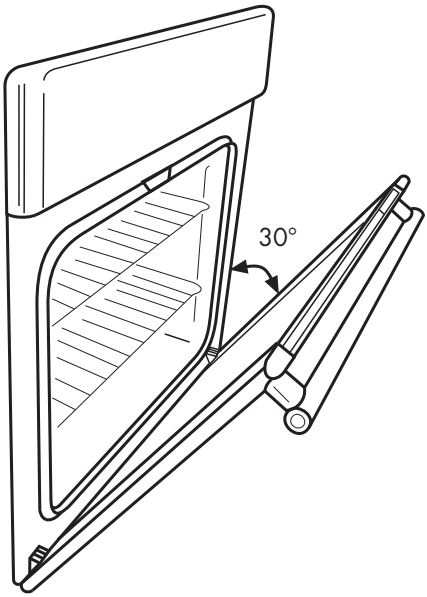
## Glass parts

FACIA PANEL & DOOR PANELS

Use a mild cream cleaner.

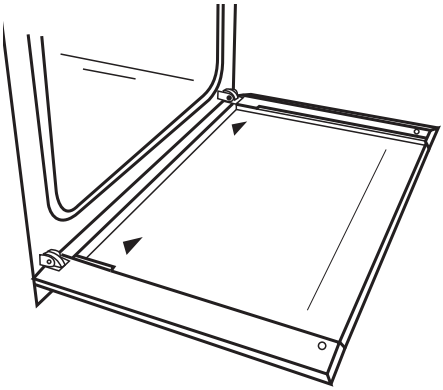
Rinse thoroughly and dry with a soft cloth. Do not use abrasive cleaners or polishes.

To remove the glass panel for cleaning, open the door to the door stop position (about 30˚ open), hold the top and bottom edges of the panel and slide out. Note that if the door is opened fully when removing the inner door glass panel, the door may spring shut.




Door stop position

***Important:*** if the inner door glass panel is removed for cleaning, it must be replaced the right way up as shown, and pushed fully in to the stop position.



## Painted, plastic and metal finish parts (if fitted)

OVEN DOOR FRAME, DOOR HANDLES, CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

**Stainless Steel surfaces** (stainless steel finish models only)

FACIA PANEL, HANDLES, DOOR PANELS

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using stainless steel cleaner. We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a *minimum* amount of Baby Oil and kitchen paper.

Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

# Belling BI Installation Instructions

***Before you start -*** please read the instructions carefully - planning your installation will save you time and effort.

Look at the different ways the appliance can be installed - as shown on the following pages - and plan the installation to suit your situation.

Leave the appliance in the base tray packaging until you are ready to install it. When you remove the appliance from the base tray packaging, take care not to damage it.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately **44kg** (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

This appliance must be installed only at low level - ie; under a worktop. The controls have been designed for viewing at a low level, and it should therefore not be installed at high level.

Please note that all dimensions and sizes given are nominal, some variation is to be expected.

If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

***Important:*** Do not modify the outer panels of this appliance in any way.

**Fixing screws -** The fixing screws are in a polythene bag in the oven pack. Depending on the method of installation, some of the screws may not be needed.

## Prepare for installation

***There are 3 methods of installing the appliance:***

***Method 1:*** Into a space between two base units - ie; without a housing unit.

***Method 2:*** Into a housing unit, with an internal height of less than 710mm, which can be modified to obtain the required dimensions.

***Method 3:*** Into a housing unit, with an internal height of 710mm or more.

If you have a non standard size of cabinet which leaves a gap above or below the appliance, you may be able to buy a trim kit (to fill in the gap) from the supplier of your cabinets.

| Quantity | Colour | Description | For Fixing: |
|---|---|---|---|
| 6 | Silver | No 8 x 12mm long Self tapping screw | Runners to appliance |
| 12 | Black | No 8 x 12mm long Chipboard screw | Runners and sidetrims to cabinet or housing |
| 6 | Black | No 8 x 25mm long Chipboard screw | Appliance to cabinet |
| 2 | Silver | No 8 x 12mm long Self tapping screw | Appliance to sidetrims |

***Method 1:*** Without housing unit (between 2 base units)

Before installing the appliance, check the internal dimensions as shown.

The space for the appliance must be clear of obstruction. You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.

**The Fixing Kit**

Should you need a replacement fixing kit please call:

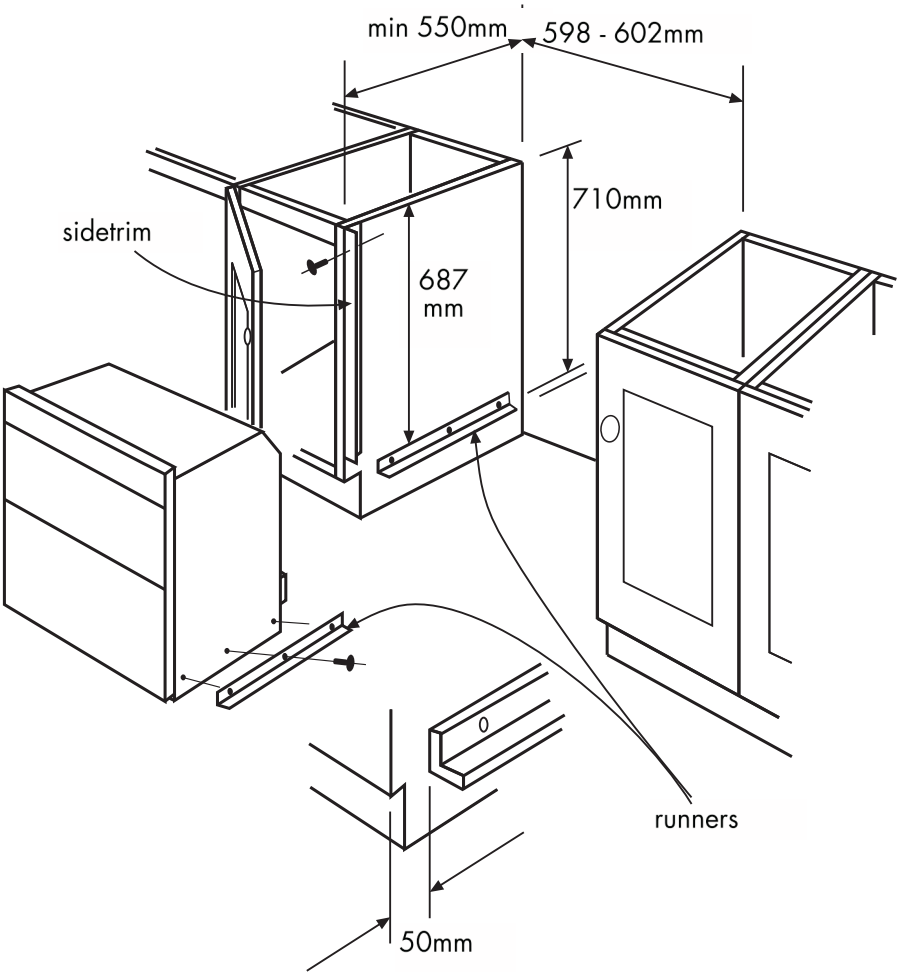
**0844 815 3745** and order part number: **01 28287 00**.

In the fixing kit you will find 2 side trims (687mm long) and 4 runners (420mm long). The fixing screws are in a polythene bag in the oven.

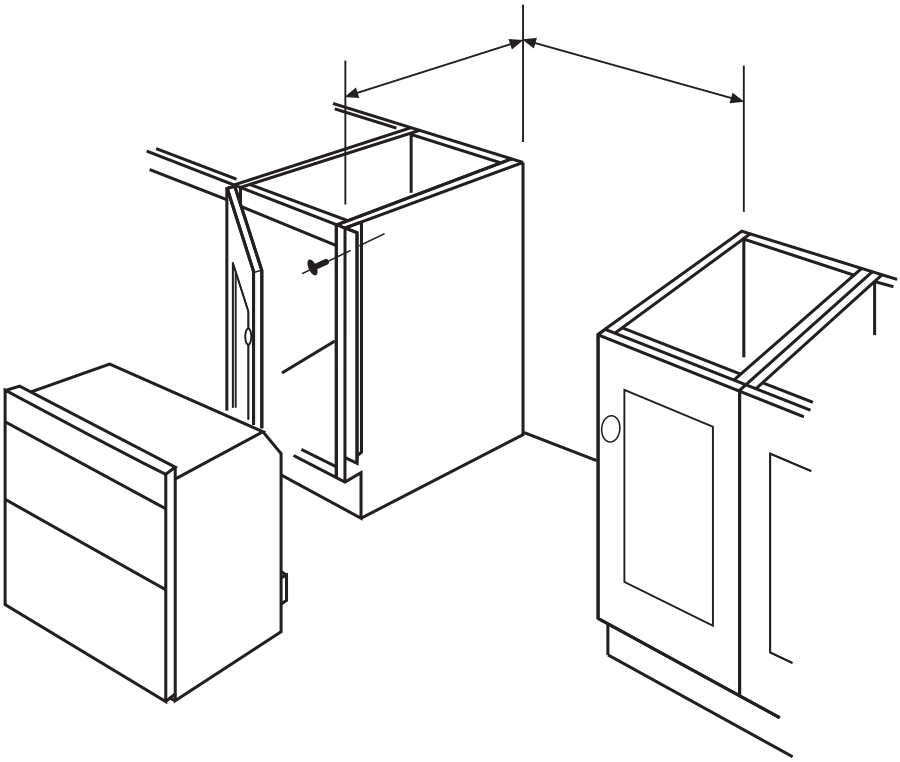
1. Take the 6 No 8 x 12mm (silver) self tapping screws from the polythene bag, and use them to fit one runner to each side of the appliance.
2. Make sure they are the right way up as shown.
3. Take one of the side trims, hold it against the side of the base unit, and mark off 687mm from the top edge of the base unit, to the top edge of the runner.

   *Note:* This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
4. Measure 50mm from the front edge of the base units, to mark the front edge of the runners.
5. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into opposition the right way up as shown.
6. Fit the side trims to be flush to the top and front edges of the base units, using the remaining 6 No 8 x 12mm (Black) chipboard screws.

***Method 1:*** Without housing unit (between 2 base units)
**Shown with fixing kit**



***Method 1:*** Without housing unit (between 2 base units)
**Shown without fixing kit**



***Method 2:*** Housing unit with internal height less than 710mm.

*Note:* You will not need the 2 side trims (687mm long) or the appliance runners for this installation. You will need the 2 runners to fix to the adjacent cabinets.

***Before you start;***

Before removing the bottom shelf or modifying the housing unit, make sure that it will remain structurally sound, eg; by fixing to adjacent cabinets, floor or worktop.

You may have to cut into or remove any rear cross members to obtain the 550mm minimum depth.

To obtain the required 710mm height, you may have to lower or remove the bottom shelf - remove any cross rails and reposition brackets.

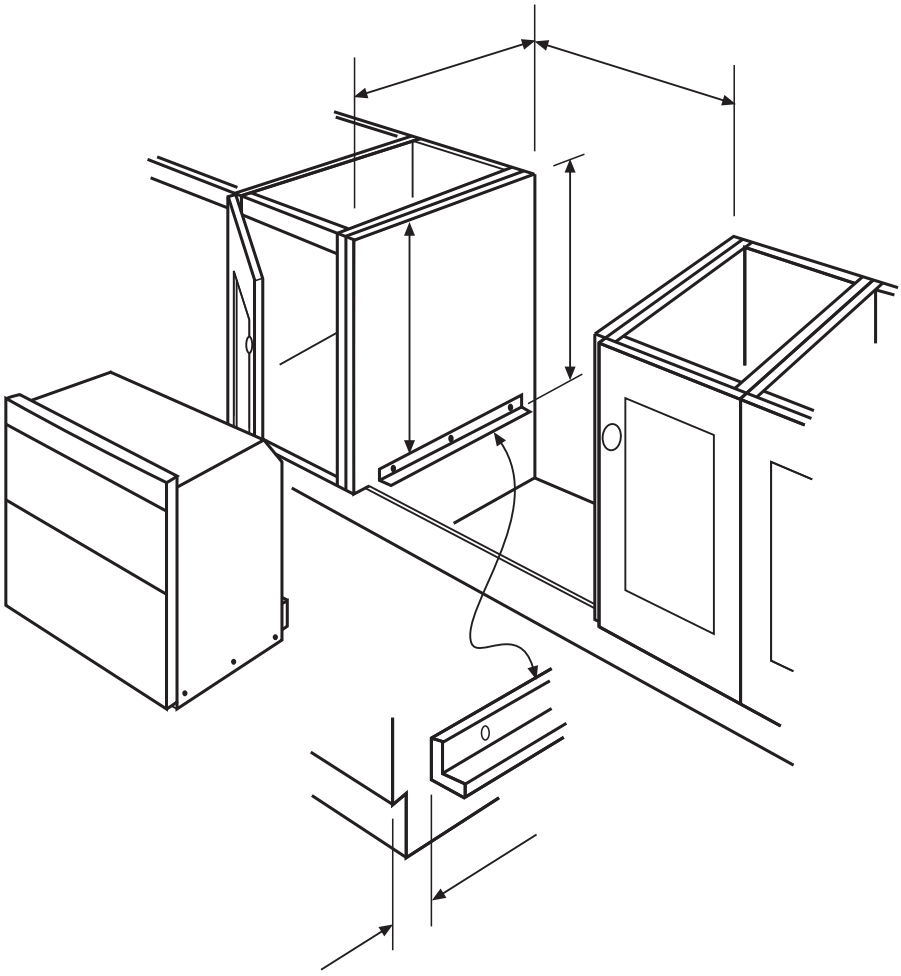
**To fix the runners (if required)**

1. Take the side trims, hold it against the side of the base unit, and use it to mark off the 687mm from the top edge of the side unit, to the top edge for the runner.

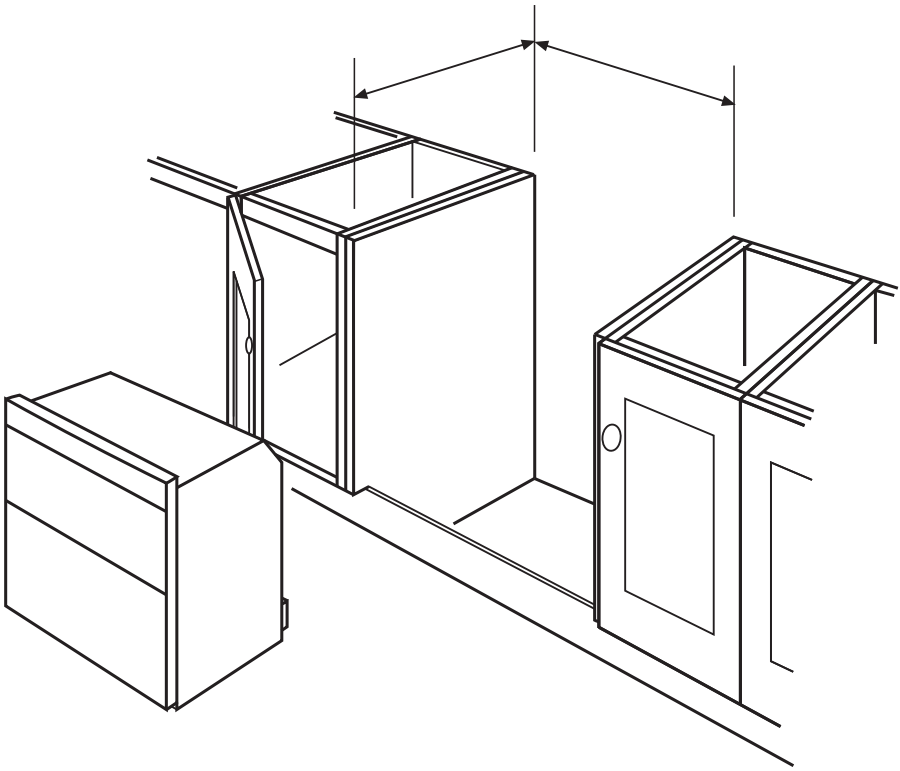
   *Note:* This ensures a 5 - 8mm clearance from the underside of the worktop to the top of the appliance.
2. Measure 50mm from the front edges of the base units, to mark the front edge for the runners.
3. Take 6 of the No 8 x 12mm (Black) chipboard screws and screw the runners into position the right way up as shown.
4. If necessary, adjust the height of the plinth to just below the bottom edge of the runners.

If you require a replacement fixing kit please call **0844 815 3745** and order part number **01 28287 00.**

***Method 2:*** Housing unit with internal height less than 710mm
**Shown with fixing kit**



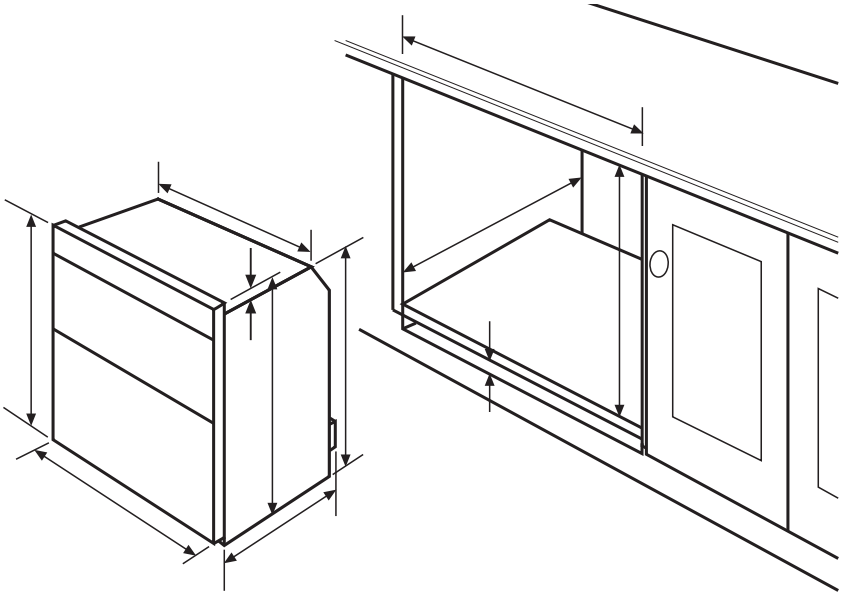
***Method 2:*** Housing unit with internal height less than 710mm
**Shown without fixing kit**



***Method 3:*** Housing unit with internal height of 710mm or more.

*Note:* You will not need the 4 runners and 2 trims that are packed with the oven for this installation.

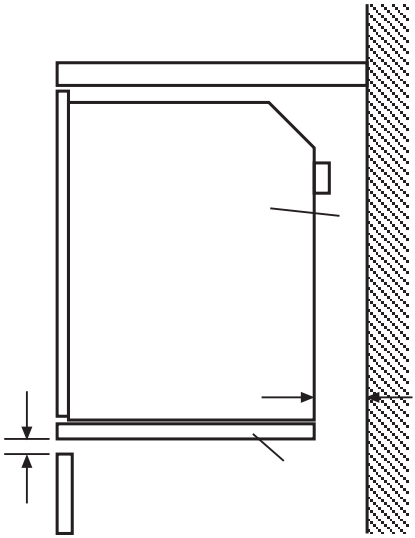
Remove any fixings that may prevent entry of the oven into the housing. The cabinetry should be kept structurally sound by fixing to adjacent cabinets, floor or worktop.



(i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.

(ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately **80mm.**

(iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least **30mm** is made by shortening the shelf.



**Prepare installation**

**Do not lift the oven by the door handle.**

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately **47kg** (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Please note that all dimensions and sizes given are nominal - some variation is to be expected.

If the appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

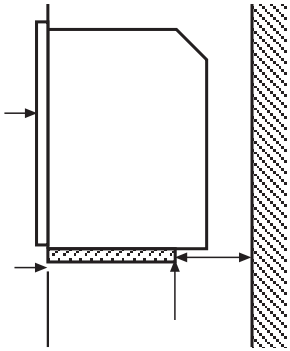
1. Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

   *Note:* When removing the appliance from the base tray packaging care should be taken to ensure the outer frame trim is not damaged.

2. (i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.

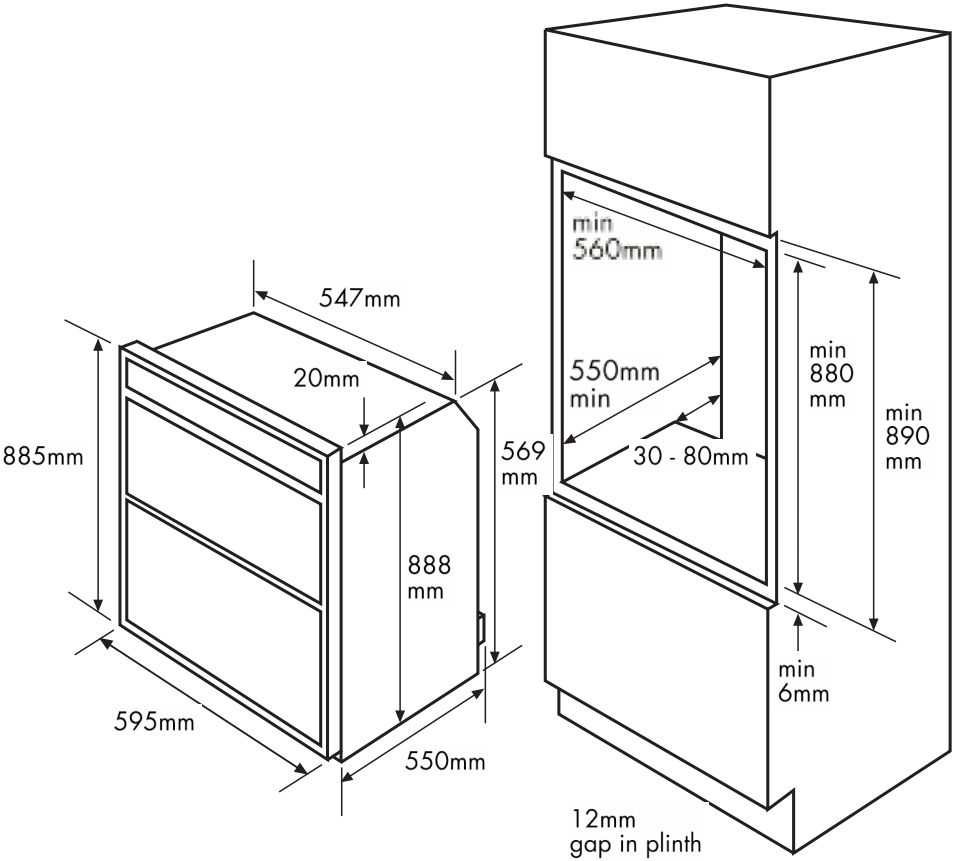
   (ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.

   (iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.



3. The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown.

Please note that all sizes are nominal - some variation is to be expected.



## Connect to the electricity supply

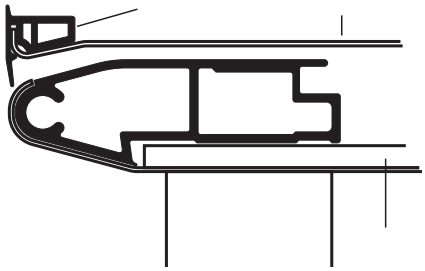
***Warning:*** This appliance must be earthed.

1. The appliance must be installed by a competent electrician using a double pole control unit of **32 ampere** minimum capacity, with 3mm minimum contact separation at all poles.
2. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
3. Connection should be made with suitable twin and earth flexible cable, minimum 4mm$^2$, which is suitable for use up to 25 amps.
4. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
5. Connect the cable to the terminal block and tighten the cable clamp screw.
6. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

## Check edging strip

The edging strip is factory fitted to the front side edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat.

When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.



When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.

Insert appliance into cabinet.

*Note:* The unit housing the appliance must be appropriately fixed.

*Note:* Ensure that the appliance is centrally located.

Take care not to damage the appliance or cabinet.

There are 6 securing screws

**Secure appliance into housing unit** 90cm models

**To secure appliance to housing unit**

- Open the grill / top oven door, and screw 2 screws through the top corner holes in the front frame.
- With the grill / top oven door still open, screw 2 screws through the holes in the front frame, located under the grill compartment.

  Close the grill / top oven door.
- Open the main oven door, and screw the remaining 2 screws through the bottom corner holes in the front frame.

  Close the main oven door.

**Secure appliance into housing unit** 70cm models

***Method 1:*** Care must be taken to ensure the appliance runners are sufficiently engaged over the top of the runners on the base units.

***Method 2:*** Insert appliance into cabinet - ensure that it is engaged over the top of the side runners.

***Method 3:*** Insert appliance into cabinet.

**To secure appliance to housing unit**

*Note:* For installation ***Method 1***, you will need to drill through the fixing holes into the side trims with a 3.2mm diameter drill.

- Open the grill / top oven door, and screw 2 screws through the top corner holes in the front frame.
- With the grill / top oven door still open, screw 2 screws through the holes in the front frame, located under the grill compartment.

  Close the grill / top oven door.
- Open the main oven door, and screw the remaining 2 screws through the bottom corner holes in the front frame.

  Close the main oven door.

# Technical Data

**Installing a hob above the appliance** 70cm models

Where the appliance is installed under a worktop, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.

When the appliance is installed under a gas hob, care must be taken to ensure that the hob inlet pipe is as close to the back wall as possible, so that it does not obstruct the appliance.

If a flexible inlet pipe is used, it must hang vertically and not be trapped between the oven and rear wall.

***Important:*** - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source, such as an oven, grill or hob.

**Electrical supply**

220 - 240V ~ 50Hz

**Load (Wattage)**

4120 W - 4900 W

**Energy Rating**

A - B

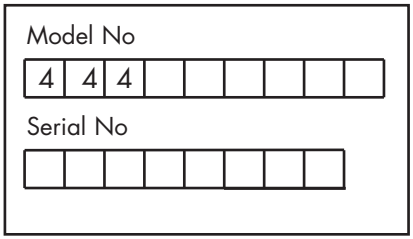
# Belling Customer Care

Please keep this handbook in a safe place as the information inside may be of use should you sell, or pass on the appliance. Please fill in the model number and serial number in the spaces provided below as they will assist us should you need to call.

## 0844 81 53 746

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:




These numbers can be found on your appliances data badge.
Outside the UK and Northern Ireland, refer to your local supplier.

Stoney Lane, Prescot, Merseyside, L35 2XW

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